Lexington Hotel,
Chicago.

Dinner.

COTUITS ON HALF SHELL — OYSTER COCKTAIL

CONSOMME AU PROFITEROLES — CREAM OF FRESH MUSHROOMS

Salted Almonds — Celery — Stuffed Olives

PETITE BOUCHEE OF OYSTER CRABS, NEWBURG

MEDAILLON OF BLACK BASS, ST. NICHOLAS

FILET MIGNON, RENAISSANCE

BOUDIN DE VOLAILLE, RICHELIEU

Punch Creme de Menthe

ROAST RIBS OF BEEF AU JUS

MASHED POTATOES — BRUSSEL SPROUTS

SUCKLING PIG, APPLE DRESSING

BAKED SWEET POTATOES

TURKEY, STUFFED WITH CHESTNUTS

LIMA BEANS — BOILED POTATOES

CROUTONS DE CELERY BRAISE AU JUS

VENISON STEAK, CUMBERLAND

ASPARAGUS TIPS, VINAIGRETTE

ENGLISH PLUM PUDDING, SAUCE ANGELIQUE

APPLE PIE — MINCE PIE — PUMPKIN PIE

CHARLOTTE RUSSE — BLACK FRUIT CAKE

FANCY ICE CREAM — ASSORTED CAKE

NUTS AND RAISINS

ROQUEFORT AND CAMEMBERT CHEESE

FRUIT

COFEEE

GEORGE B. ROSS
PROPRIETOR.

December 25, 1900